

426-19

1887

Date of Application, 26th Oct., 1886.

Complete Left, 25th July, 1887.

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RECORDED

Compressed

Adds dextrine

A.D. 1886, 26th OCTOBER. N° 13,734.

PROVISIONAL SPECIFICATION.

Manufacture of a Biscuit Bread.

I, EMILE SERRANT of No. 12 Rue de Bassano, Paris, France, Chemist do hereby declare the nature of this invention to be as follows:—

- My invention relates to the manufacture of a kind of bread which in form of dry biscuit can be preserved for a long time and can be eaten in that form, or it can be
- 5 moistened and warmed and so converted into a soft bread. In manufacturing this bread, I first make a paste of flour with one or two per cent of dextrine. This is fermented by the addition either of a leaven from previous fermentation, or of a wine yeast obtained from the fermentation of grapes with the addition of dextrinated glucose, catechu and a mixture of tartrophosphate of lime and phosphate of ammonia.
- 10 The fermented paste or dough being baked gives a bread of excellent flavour and of a peculiar texture which renders it capable of farther treatment as follows. After carefully drying the baked bread at a temperature of 90° to 140° Fahr. it is slowly compressed between porous plates or in porous moulds of any suitable form heated to about 212° Fahr. The bread after compression is dried at a moderate temperature
- 15 and can then be packed like biscuit. In this form it can be eaten or it can be moistened with warm liquid and thus softened and swelled, forming an excellent bread even after long preservation.

Dated this 26th day of October 1886.

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[Price 6d.]

Serrant's Manufacture of a Biscuit Bread.

COMPLETE SPECIFICATION.

Manufacture of a Biscuit Bread.

I, EMILE SERRANT, of No. 12 Rue de Bassano, Paris, France, Chemist, do hereby declare the nature of this invention and in what manner the same is to be performed to be particularly described and ascertained in and by the following statement :—

My invention relates to the manufacture of a kind of bread which I term "Bispain" and which is intended to replace the ordinary biscuit in use in the army and navy. 5 It has the advantage over the latter of having an agreeable flavor, and being of a very digestible and assimilative character; it can be readily soaked in liquids such as bouillon, wine, tea etc., and can be readily transformed in a few minutes into good fresh bread by means available to the soldier on the march.

For manufacturing the said "Bispain" I make in the first instance a paste of 10 wheaten flour to which is added about twenty per cent of flour of hard grain and from 1 to 2 per cent of dextrine or soluble starch. This paste is allowed to ferment under the influence of leaven from previous fermentation or of a wine yeast obtained from the fermentation of grapes with the addition of dextrinated glucose, catechu, and a mixture of tartrophosphate of lime and phosphate of ammonia. 15

Owing to the composition of the paste and the special fermentation described, a kind of bread is obtained on baking the compound which is agreeable to the taste and of a peculiar texture which allows of its being subjected to the following treatment for producing the "Bispain."

This treatment consists in first drying the bread on removal from the oven at 20 temperatures from 35° to 60° Cent. and then subjecting the same to a gradual compression between plates of porous material heated to about 100° Cent. The said plates may constitute moulds of any desired form. When the "Bispain" has been compressed as described, it is dried at moderate heat during from 12 to 20 hours, and it is then packed in cases like ordinary biscuit. This "Bispain" can be eaten dry in 25 its natural state like biscuit; but if it is made to absorb moisture by treating it with hot water or steam and it is then heated, a perfectly fresh bread of agreeable odour and flavour is obtained, even if the "Bispain" treated is more than a year old. Thus the "Bispain" offers the advantage of being applicable either as ordinary biscuit, or as bread which can be transported in a very compact portable form, and be easily 30 converted at any time, so that it offers great advantages for use in the army and navy.

Serrant's Manufacture of a Biscuit Bread.

Having now particularly described and ascertained the nature of my said invention and in what manner the same is to be performed I declare that what I claim is:—

5 An improved manufacture of biscuit-bread composed of a paste of wheaten flour with about 20 per cent of flour of hard grain, and from 1 to 2 per cent of dextrine, fermented under the action of vinous leaven, or of leaven from previous fermentation, and baked, after which it is dried and subjected to pressure so as to produce an article similar to biscuit, which can be converted into bread again by the action of moisture and heat, substantially as herein described.

Dated this 25th day of July 1887.

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ABEL & IMRAY,
Agents for the Applicant.

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